

AdellS tehr

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PROFESSIONAL SUMMARY

Experienced Chef with 13+ years focusing on Hotels. Known for menu innovation.

EXPERIENCE

Private Chef — Marquardt LLC (Jul 2021 - Oct 2023)

- Managed kitchen of 14 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 29% with vendor negotiations and waste controls.
- Designed seasonal menu increasing revenue by 40% through optimized dish pricing.

Executive Chef — D'Amore Inc (Jan 2022 - Feb 2025)

- Maintained food cost under 27% with vendor negotiations and waste controls.
- Catered private events for up to 167 guests with 95%+ client satisfaction.

Line Cook — Brakus - Harris (Aug 2020 - Sep 2021)

- Designed seasonal menu increasing revenue by 18% through optimized dish pricing.
- Catered private events for up to 77 guests with 95%+ client satisfaction.
- Maintained food cost under 22% with vendor negotiations and waste controls.
- Managed kitchen of 30 staff, implementing cross-training and reducing labor overtime.

Sous Chef — Powlowski LLC (Sep 2020 - Apr 2025)

- Managed kitchen of 6 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 30% with vendor negotiations and waste controls.
- Catered private events for up to 217 guests with 95%+ client satisfaction.
- Designed seasonal menu increasing revenue by 30% through optimized dish pricing.

Executive Chef — Beatty - Hirthe (Jan 2017 - Nov 2023)

- Managed kitchen of 15 staff, implementing cross-training and reducing labor overtime.
- Maintained food cost under 20% with vendor negotiations and waste controls.
- Catered private events for up to 268 guests with 95%+ client satisfaction.

CORE SKILLS

Cuisine Styles

Plant-based • Mediterranean • French • Asian Fusion • Italian

Kitchen Skills

Cost Control • Baking • Sauce-making • Butchery

Operations

Event Planning

Soft Skills

Team Leadership • Time Management • Training • Quality Control

ACADEMIC BACKGROUND

Diploma in Culinary Arts, Herman, Rowe and Stracke University (2023)

PROJECTS

suffoco stipes advoco - Centralized tertiary collaboration <https://vain-finer.net>